

SEPTEMBER 2026



NEW JERSEY
FOOD PROCESSORS
ASSOCIATION

NJFPA September 2026 Newsletter

POWERED BY **NJFPA** NEW JERSEY
FOOD PROCESSORS
ASSOCIATION

ON THE ROAD EXCHANGE

PREMIER SPONSOR
M&T Bank

DATE:
Thursday, October 29,
2026

CHECK-IN:
5:30PM – 6:00PM

NETWORKING:
6:00PM – 8:00PM

LOCATION:
In Napoli, 116 Main St.
Fort Lee, NJ, 07024

REGISTRATION PRICE:
Members – \$50
Non-Members – \$65



SCAN TO
REGISTER

Member Events

NJFPA Heads North for October “On the Road” Exchange

NJFPA heads to North Jersey for our next [“On the Road” Exchange](#) on Thursday, Oct. 29, at **In Napoli in Fort Lee, N.J.**

The event series brings the food processing community together at various locations across the state and beyond. Food processors, associate members and industry partners all connect outside of the traditional conference setting to meet new people and strengthen existing relationships.

Whether you’re a regular at NJFPA events or joining us for the first time, it’s a terrific opportunity to connect with professionals from across the food and beverage industry.

What to Expect

The evening begins with check-in from **5:30–6 p.m. EST**, followed by networking from 6–8 p.m. Registration includes a **two-hour open bar and light food**.

Thank you to **M&T Bank** for sponsoring this North Jersey networking event.

Registration is \$50 for members and \$65 for non-members and closes Oct. 22 at 5 p.m. EST.

[Register now](#)

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ON THE ROAD
EXCHANGE
TOP GOLF

DATE: November 12, 2026
CHECK-IN TIME: 5:00PM-5:30PM
EVENT TIME: 5:30PM-7:30PM
LOCATION: Top Golf, Mt Laurel NJ
REGISTRATION PRICE: \$75
NON-MEMBER PRICE: \$85



REGISTER TODAY!

Member Events

NJFPA Heads to Topgolf for November “On the Road” Exchange

And right after that, we have another “On the Road” Exchange event, this one at **Topgolf in Mt. Laurel, N.J.**, set for **Thursday, Nov. 12**. More networking and conversation, with a little friendly competition mixed in.

In case you missed it: The “On the Road” series brings the food processing community together at venues across the region, creating informal opportunities to network, connect and build stronger industry relationships.

What to Expect

The evening runs from **5:30–7:30 p.m. EST**. Guests can connect and catch up while hitting the bays and taking a few swings with fellow industry professionals.

Registration is **\$75 for members and \$85 for non-members**.

[Register Today!](#)

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**2027 FOOD PROCESSORS
EXCHANGE**

Powered by NJFPA

The Future of Food Processing Starts Here.
Connecting People. Exchanging Ideas. Sharing Knowledge.

DATE
April 1-2, 2027

LOCATION
The Westin Mt Laurel

SPEAKERS

Charles J. Vaccaro,
Partner, Greenbaum, Rowe,
Smith & Davis LLP.

Luis Villalobos,
Chief Operation Officer,
Rastelli Foods Group

More speakers to come!

Member Events

Why Wait? Register Early for 2027 Food Processors EXCHANGE

Set for **April 1-2, 2027**, at [The Westin Mount Laurel](#)

Plan ahead for our **biggest event of the year!** NJFPA's premier annual conference brings together processors, suppliers and industry leaders for two power-packed days of connection and learning. Secure your spot now and beat the pre-spring calendar rush to lock in the best experience.

Here's why you should register today:

- **Lock in Preferred Lodging:** NJFPA's special **\$169/night hotel rate** fills up fast and expires on March 11, 2027.
- **Prime Exhibit & Access Placement:** Secure your spot early to make the most of Thursday's opening reception in the Exhibit Hall and Friday's full lineup of panels and networking.
- **Must-See Keynote:** Hear [Luis Villalobos](#), **COO of Rastelli Foods Group**, share Rastelli's real-world AI journey, successes, and lessons learned.

What to expect: The event starts Thursday evening with an opening reception and networking in the Exhibit Hall, followed Friday by a full day of educational sessions, panels, exhibits, an awards luncheon and a closing featured presentation.

[Register Now](#)

[View More Conference Details](#)

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NJFPA EXCHANGE

QUARTERLY ROUNDTABLES

HR EXCHANGE: GO-TO WORKFORCE INSIGHTS & HR CONNECTIONS

OCTOBER 2, 2026 | 10:00 AM EST | VIRTUAL

FACILITATED BY:

MARK MACELLARO, ASPIRE BAKERIES
SENIOR MANAGER OF HUMAN RESOURCES

Member Events

HR Exchange: Go-To Workforce Insights & HR Connections

Friday, October 2, 2026

10 a.m. EST

Facilitated by [Mark Macellaro](#), **Senior Manager of Human Resources at Aspire Bakeries**, the HR Exchange will bring members together for a peer-driven virtual discussion about workforce trends and people-focused challenges facing today's food processors.

Topics will include:

- Recruitment and retention.
- Employee engagement.
- Workplace culture.
- HR challenges specific to food processing environments.
- Practical workforce strategies.

Exchange Roundtables are **open exclusively to NJFPA food processor members** and are designed to encourage candid discussion and practical peer-to-peer learning.

[Register for the HR Exchange](#)

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Member Event Recap

Annual Golf Outing Another Hole-in-One Success



Thank you to everyone who joined us for the **NJFPA Annual Golf Outing** at Running Deer Golf Club in Pittsgrove, N.J.

It was a day of swings, smiles and great connections! Food processors, associate partners and industry colleagues from across the NJFPA community came together for a fun-filled day of golf, networking and catching up with old friends and new faces.

We're grateful to everyone who participated and helped make this year's outing another memorable NJFPA tradition.

Take a look at some quick highlights from the day!

The logo for the New Jersey Food Processors Association (NJFPA) features the letters 'NJ' in white and 'FPA' in green, with a green outline of the state of New Jersey integrated into the 'J'.

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NEW JERSEY FOOD PROCESSORS ASSOCIATION

Industry Insights

Introducing NJFPA's New Cold Chain Corner Series

Cold storage plays a critical role across the food manufacturing and distribution supply chain by protecting product quality and food safety while supporting inventory management and efficient distribution.

That's why NJFPA is launching a **new series** exploring the cold-storage landscape and the issues that matter to food processors, manufacturers and industry partners.

Here's a look at the first story.

Topic: Does Your Cooler Tell You When It's Sick?

The first installment examines the importance of looking beyond temperature readings when monitoring refrigeration equipment.

As [Emre Schveighoffer](#) of [National Resource Management](#) explains, temperature alarms may not tell the full story.

Monitoring factors such as compressor amperage, cycling patterns and other equipment signals can help identify developing problems before they lead to equipment failure, product loss or an emergency response.

The article also explores how automated monitoring can provide visibility when employees are not on site, helping facilities detect potential issues around the clock rather than discovering them after the fact.

[Read the First Article](#)

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New Members Spotlight

Welcome Conner Strong & Buckelew



Conner Strong & Buckelew is an insurance brokerage and risk management firm serving organizations with insurance, employee benefits and risk management needs.

The firm brings expertise across a range of industries and provides businesses with resources to identify, manage and address evolving risks.

We're excited to welcome Conner Strong & Buckelew to the NJFPA community and look forward to connecting them with food processors and industry partners across the region.

[Learn About Conner Strong & Buckelew](#)

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Industry Opportunities

From Idea to Shelf: Food Innovation Showcase & Pitch Event

What does it take to move a food product from idea to retail shelf?

Join emerging CPG founders, retailers, investors, manufacturers and food industry leaders for an evening of networking, product sampling, retail insights and a live founder pitch competition at the Food Innovation Showcase & Pitch Event.

Eight emerging CPG brands will pitch their products to a panel of retail, investment and industry judges, competing for \$2,500 in cash prizes.

Date: Tuesday, Oct. 20, 2026

Time: 5 p.m. – 8:30 p.m. EST

Location: Middlesex College, Edison, N.J.

NJFPA members receive **complimentary admission** with registration code **SAKPITCH**.

[Register for the Event](#)



Industry Opportunities

Shared Wet Laboratory Space Available in Middlesex

Shared wet laboratory space is available at 200 South Avenue, Unit 9, Middlesex, N.J., for companies and consultants working in food, flavor, fragrance, environmental and related fields.

The **air-conditioned facility offers 15 feet of dedicated bench space per user**, with additional shared bench space available as needed. Shelving is available within the lab and in a mezzanine area for storing supplies, ingredients, and small equipment.

The facility also includes dock access for trailers up to 48 feet, lift-gate delivery access and warehouse storage.

The space is well suited for consulting, bench-top R&D, small-scale manufacturing, supplier/distributor operations and QA activities.

- **Monthly fees:** \$1,600–\$2,000, depending on space requirements
- **Lease:** 12-month commitment. First and last month's rent plus one month's security deposit due at signing.

For additional information, contact:

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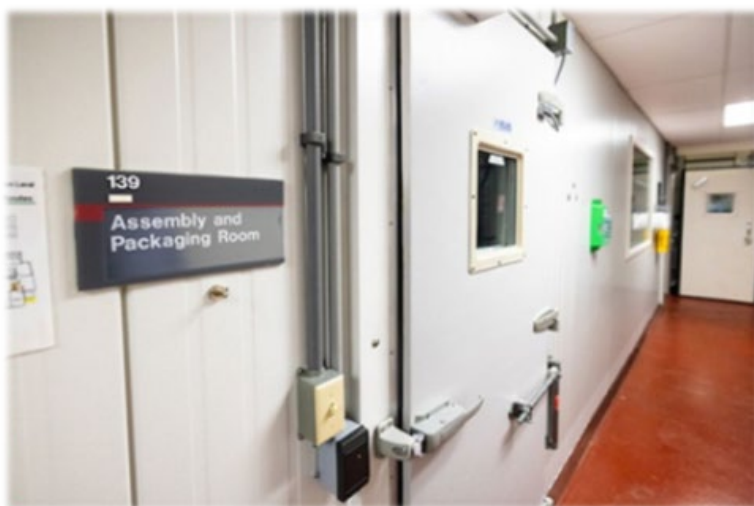
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Industry Opportunities

Looking for Room to Grow? Rutgers Food Innovation Center Has Space Available



The **Food Innovation Center (FIC) at Rutgers** in Bridgeton, N.J., has move-in-ready production space available for food businesses ready to grow.

Available space includes production suites of 1,586 and 812 square feet within an FDA- and USDA-inspected, GMP-certified facility.

Businesses can configure the space to meet their production needs, with options including refrigeration, HEPA filtration and full utility hookups.

Tenants also have access to shared resources including clean rooms, blast chillers, a bottling line and expert support for food safety, research and development, and commercialization.

Interested in taking a look? [Email Executive Director Nolan Lewin](#) to schedule a tour and learn more about the available space.

[Book Your Tour Now](#)



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Equipment - Co-Packers – Space

Are you looking for a wash and a chop? Single-serving packaging? Commercial kitchen space? A particular piece of equipment?

Hands down, one of the most frequent questions we get at NJFPA is where to find a local processor, especially a New Jersey co-packer.

Contact us at info@njfoodprocessors.com and get involved in the [NJMEP Made in NJ program](#).

[Join NJFPA Now](#)